



Menu Scoglio

Appetizers & Pizza

ARRET | POLPETTE
Beef Meatballs with Tomato Sauce

CI'IE | FAVE E CICORIE **v**
Puree of Fava Beans with sautéed Dandelions Greens and Crostino

PUGLIA | PIZZA **VEG**
Crushed Tomatoes, Mozzarella, Basil, Parmigiano Reggiano DOP

IAPR' L'ECCHIE | PARMIGIANA DI MELANZANE **VEG**
Eggplant Parmigiana with Mozzarella, crushed Tomato, Grana Padano DOP

GABRI | RAPE STUFATE
Sautéed Broccoli Rabe

FESTA DEI BARESÌ | SALAD **VEG**
Mixed Greens, Fennel, Apple, Seeds, Lemon Juice

Pasta

ROSA | SAN GIUANNID **VEG**
Fresh Capunti with-wood fired Tomatoes, Pecorino, Bread crumbs, Oregano and Capers

NONNO VITO | CAVATELLI AI FRUTTI DI MARE
Cavatelli with Seafood

Dessert

GALANTUOMINI | PANNACOTTA
Cooked Cream with Chocolate Sauce

\$60 p.p. (20% banquet fee, drinks and taxes not included)

V = Vegan • VEG = Vegetarian

The Authentic Southern Italian Food Experience